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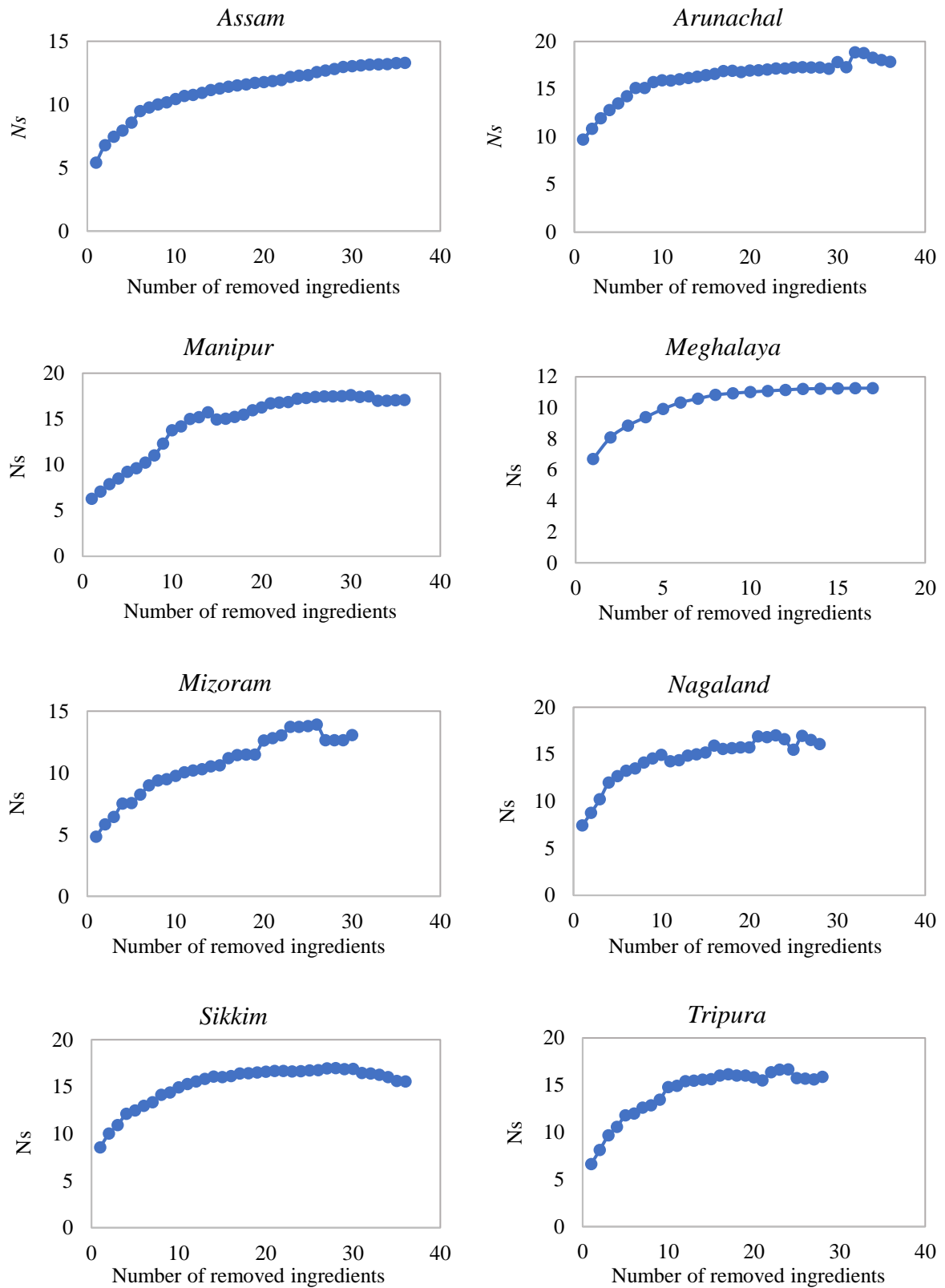
Appendices

Fig. A1 Change observed in N_S values after deleting the least contributing ingredients sequentially
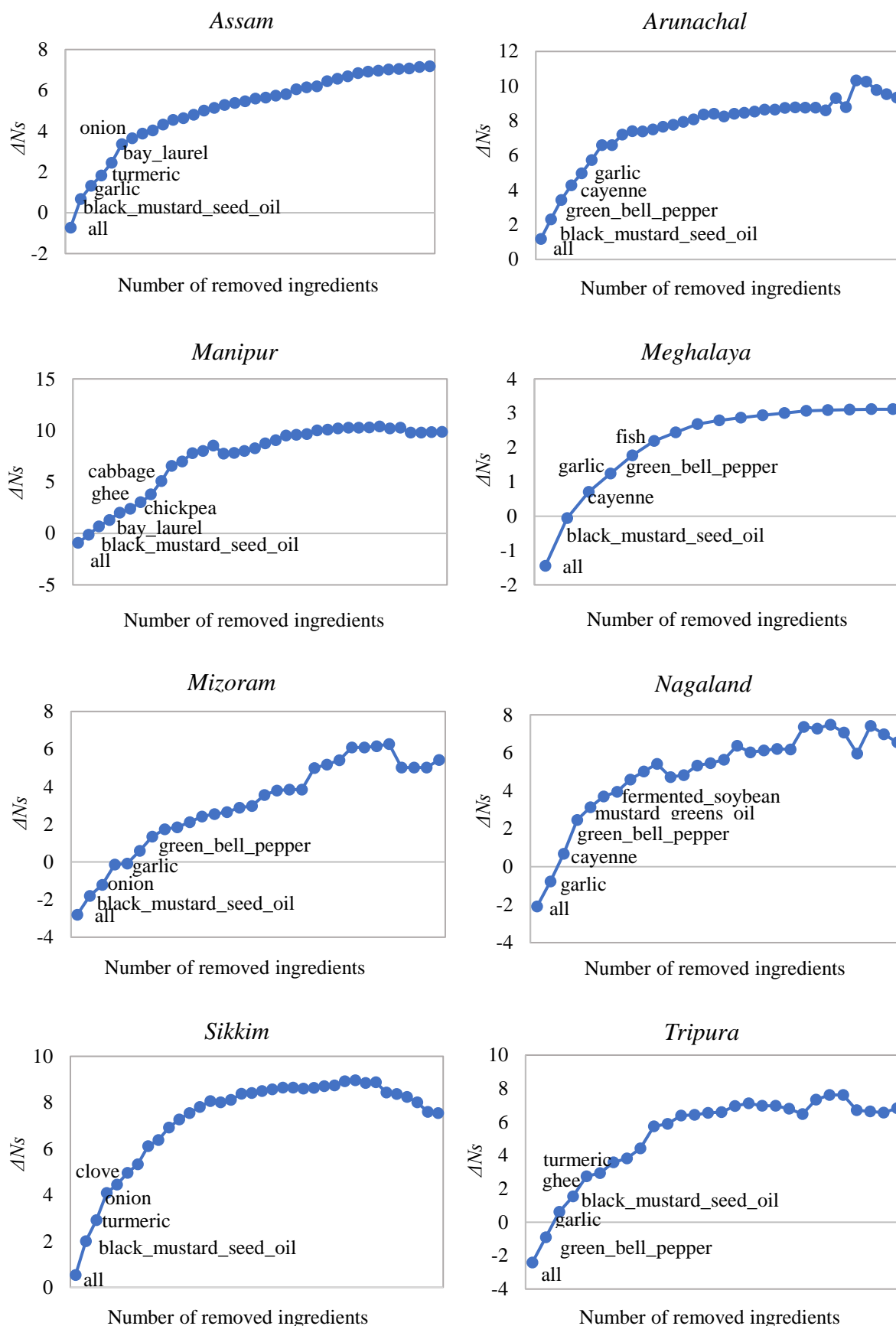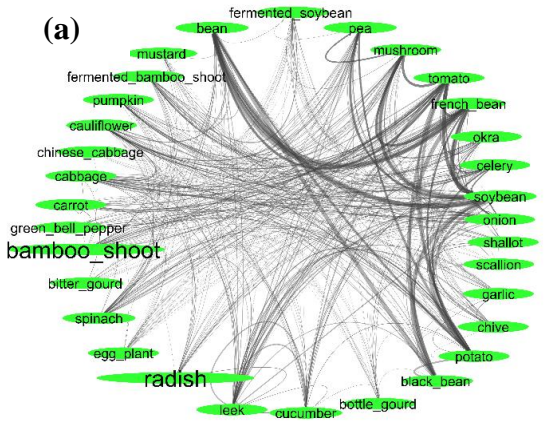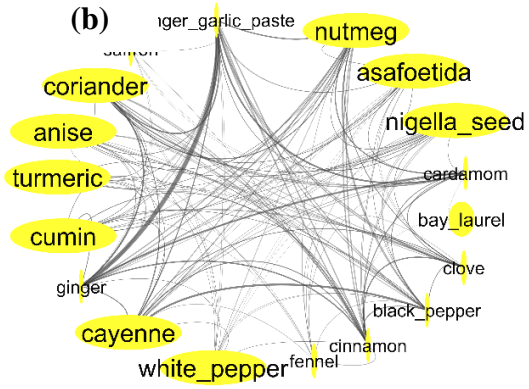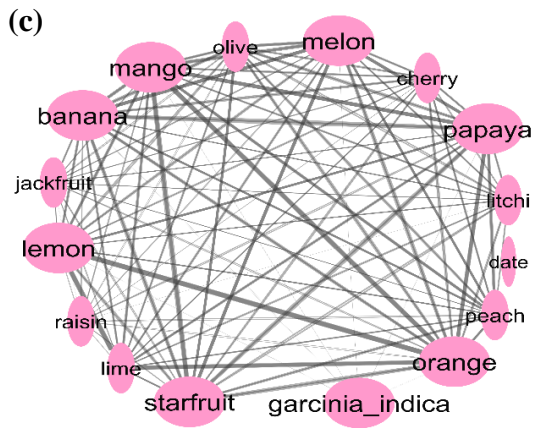
Fig. A2 Change observed in *ΔNs* values after deleting the least contributing ingredients sequentially, all signifies that none of the ingredients are removed.
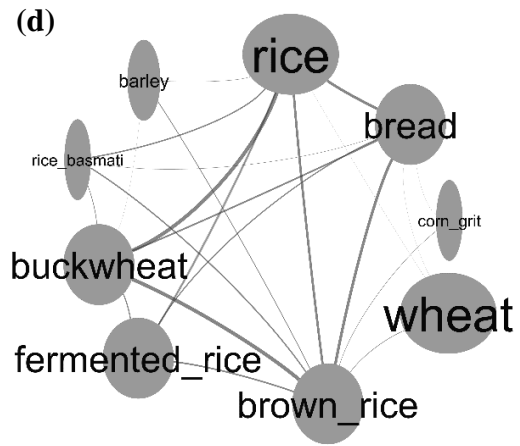
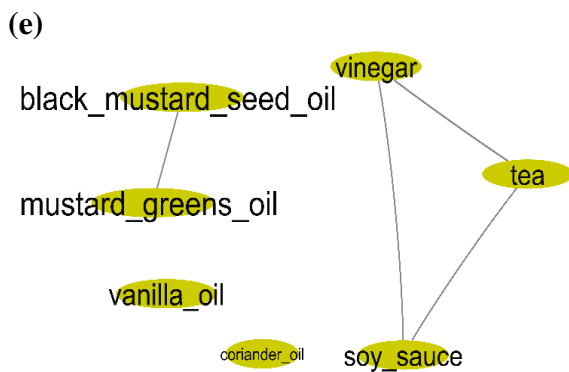**(a)** Number of Vegetable= 31, $\overline{N}_s^{vegetable}$ =29.24

(b) Number of Spice= 22, $\overline{N}_s^{spice}$ =18.81

(c) Number of Fruit= 17, $\overline{N}_s^{fruit}$ =30.73

(d) Number of Cereal= 9, $\overline{N}_s^{cereal/crop}$ =11.43

(e) Number of Plant derivative= 6, $\overline{N}_s^{plant\ derivative}$ =5.91
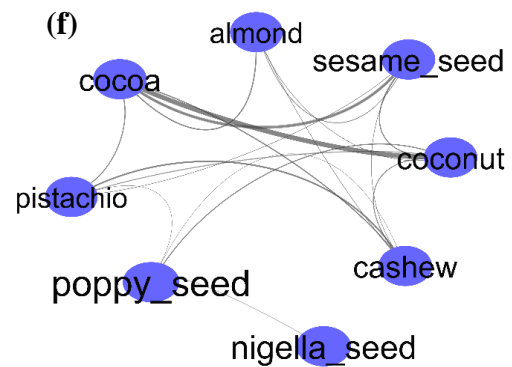
(f) Number of Nut/Seed= 8, $\overline{N}_s^{nut/seed}$ =7.51

(g)
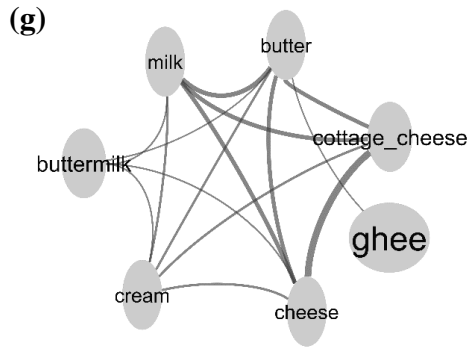
Number of Dairy= 7, $\bar{N}_S^{dairy} = 15.28$

(h)
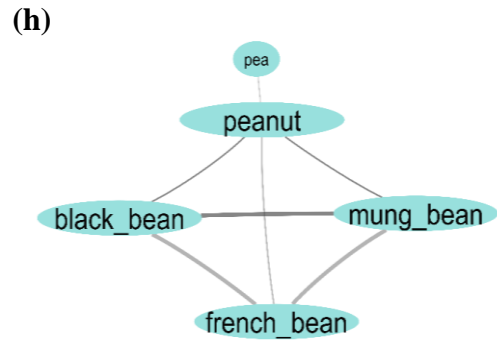
Number of Pulse= 5, $\bar{N}_S^{pulse} = 8.38$

(i)
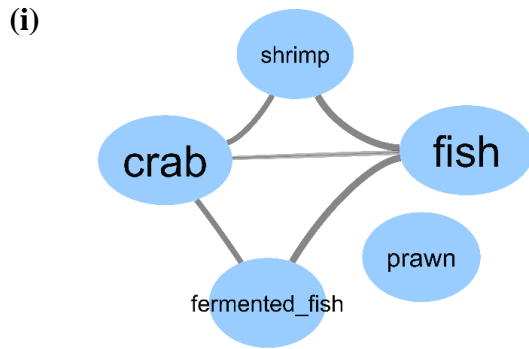
Number of Fish/Seafood= 5, $\bar{N}_S^{fish/seafood} = 6.94$

(j)
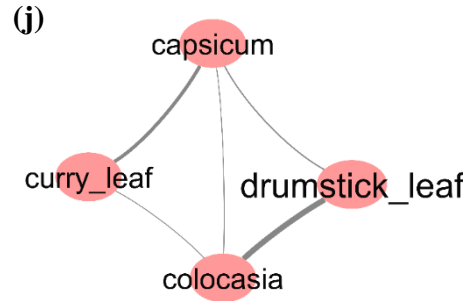
Number of Plant= 4, $\bar{N}_S^{plant} = 3.65$

(k)
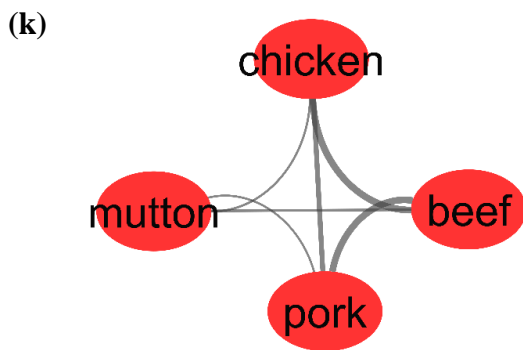
Number of Meat= 4, $\bar{N}_S^{meat} = 13.80$

(l)
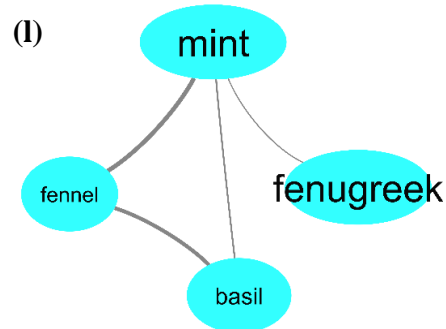
Number of Herb= 4, $\bar{N}_S^{herb} = 2.02$

Fig. A3 Flavour sharing of ingredint within the category. Patterns of intra-category flavour sharing based on 12 major ingredients category (a) Vegetable, (b) Spice, (c) Fruit, (d) Cereal/Crop, (e) Plant derivative, (f) Nut/Seed, (g) Dairy, (h) Pulse, (i) Fish/Seafood, (j) Plant, (k) Meat, (l) Herb. The colour of each category are represented as per in Fig. 4.11

Table- A1. List of flavour compound of bamboo shoot

#ID	Ingredient	Compound ID	Compound name
1582	bamboo_shoot	20	lactic_acid
1582	bamboo_shoot	108	isobutyraldehyde
1582	bamboo_shoot	126	3-methyl-2-butenal
1582	bamboo_shoot	148	benzyl_benzoate
1582	bamboo_shoot	159	cis-3-hexenal
1582	bamboo_shoot	274	3-hexanone
1582	bamboo_shoot	285	3-(methylthio)_propionaldehyde
1582	bamboo_shoot	317	ethyl_acetate
1582	bamboo_shoot	322	acetone
1582	bamboo_shoot	347	cinnamic_acid
1582	bamboo_shoot	374	coumarin_(prohibited)
1582	bamboo_shoot	397	6-methyl-5-hepten-2-one
1582	bamboo_shoot	423	vanillin
1582	bamboo_shoot	519	methyl_benzoate
1582	bamboo_shoot	543	cinnamyl_alcohol
1582	bamboo_shoot	587	isoeugenol
1582	bamboo_shoot	606	phenethyl_acetate
1582	bamboo_shoot	608	(+/?)_2-methyl-1-butanol
1582	bamboo_shoot	611	benzyl_alcohol
1582	bamboo_shoot	657	n-octanal
1582	bamboo_shoot	676	4-hydroxybenzaldehyde
1582	bamboo_shoot	724	heptanoic_acid
1582	bamboo_shoot	728	3-(methylthio)propanol
1582	bamboo_shoot	734	phenylacetaldehyde
1582	bamboo_shoot	737	phenylacetic_acid
1582	bamboo_shoot	764	2-methylbutyraldehyde
1582	bamboo_shoot	784	geranyl_acetate
1582	bamboo_shoot	791	menthone
1582	bamboo_shoot	912	indole
1582	bamboo_shoot	921	citral_(neral)
1582	bamboo_shoot	951	farnesol
1582	bamboo_shoot	954	geraniol
1582	bamboo_shoot	995	diacetyl
1582	bamboo_shoot	1004	propionaldehyde
1582	bamboo_shoot	1020	1-pyrroline
1582	bamboo_shoot	1022	cinnamaldehyde
1582	bamboo_shoot	1027	cyclopentanone
1582	bamboo_shoot	1033	2-butanone
1582	bamboo_shoot	1045	heptanal
1582	bamboo_shoot	1098	...yl-4-hydroxy-5-methyl-3(2h)-furanone
1582	bamboo_shoot	1415	2-(4-hydroxyphenyl)ethanol
1582	bamboo_shoot	1416	2-isopropyl-5-methylcyclohexanone
1582	bamboo_shoot	1417	2-phenylethanol
1582	bamboo_shoot	1418	3,4-dihydroxybenzaldehyde

1582	bamboo_shoot	1419	3,4-dihydroxybenzoic acid
1582	bamboo_shoot	1420	3-methyl-1-butanol
1582	bamboo_shoot	1421	3-methylbutanal
1582	bamboo_shoot	1422	3-pentanone
1582	bamboo_shoot	1423	3-phenylpropanoic acid
1582	bamboo_shoot	1424	4-hexen-3-one
1582	bamboo_shoot	1425	acrolein
1582	bamboo_shoot	1426	allyl alcohol
1582	bamboo_shoot	1427	alpha-l-sorbopyranose
1582	bamboo_shoot	1428	alpha-maltose
1582	bamboo_shoot	1429	apigenin
1582	bamboo_shoot	1430	benzaldehyde
1582	bamboo_shoot	1431	betaine
1582	bamboo_shoot	1432	calcium lactate
1582	bamboo_shoot	1433	cid 644104
1582	bamboo_shoot	1434	cis-3-hexenyl acetate
1582	bamboo_shoot	1435	d-mannitol
1582	bamboo_shoot	1436	daidzein
1582	bamboo_shoot	1437	daidzin
1582	bamboo_shoot	1438	dl-liquiritigenin
1582	bamboo_shoot	1439	ethyl vinyl ketone
1582	bamboo_shoot	1440	farnesal
1582	bamboo_shoot	1441	hexanal
1582	bamboo_shoot	1442	hydrogen cyanide
1582	bamboo_shoot	1443	hydrogen peroxide
1582	bamboo_shoot	1444	indole-3-acetic acid
1582	bamboo_shoot	1445	isoliquiritigenin
1582	bamboo_shoot	1446	kaempferol
1582	bamboo_shoot	1447	linamarin
1582	bamboo_shoot	1448	luteolin
1582	bamboo_shoot	1449	methanethiol
1582	bamboo_shoot	1450	naringenin
1582	bamboo_shoot	1451	nicotine
1582	bamboo_shoot	1452	nsc5112
1582	bamboo_shoot	1453	p-coumaric acid
1582	bamboo_shoot	1454	phloretin
1582	bamboo_shoot	1455	phlorizin
1582	bamboo_shoot	1456	salicylic acid
1582	bamboo_shoot	1457	sinapic acid
1582	bamboo_shoot	1458	succinic acid
1582	bamboo_shoot	1459	taxifolin
1582	bamboo_shoot	1460	thiamine
1582	bamboo_shoot	1461	thiamine hydrochloride
1582	bamboo_shoot	1462	trans-2-hexen-1-ol
1582	bamboo_shoot	1463	trans-3-hexen-1-ol
1582	bamboo_shoot	1464	tributyrin

Table- A2. List of flavour compound of fermented rice

#ID	Ingredient	Compound ID	Compound name
1585	fermented_rice	20	lactic_acid
1585	fermented_rice	38	4-hydroxy-3-methoxybenzoic_acid
1585	fermented_rice	105	pyruvic_acid
1585	fermented_rice	136	isoamyl_alcohol
1585	fermented_rice	158	oleic_acid
1585	fermented_rice	198	valeric_acid
1585	fermented_rice	229	palmitic_acid
1585	fermented_rice	275	lauric_acid
1585	fermented_rice	282	vanillin
1585	fermented_rice	299	nonanoic_acid
1585	fermented_rice	333	isobutyl_acetate
1585	fermented_rice	369	4-methylpentanoic_acid
1585	fermented_rice	405	levulinic_acid
1585	fermented_rice	423	vanillin
1585	fermented_rice	490	hydrogen_sulfide
1585	fermented_rice	524	octanoic_acid
1585	fermented_rice	549	isovaleric_acid
1585	fermented_rice	599	methyl_sulfide
1585	fermented_rice	600	propyl_alcohol
1585	fermented_rice	634	ethyl_undecanoate
1585	fermented_rice	719	propionic_acid
1585	fermented_rice	742	methyl_mercaptan
1585	fermented_rice	853	phenethylamine
1585	fermented_rice	861	maltol
1585	fermented_rice	876	l-malic_acid
1585	fermented_rice	877	acetal
1585	fermented_rice	984	methyl_disulfide
1585	fermented_rice	1001	propyl_acetate
1585	fermented_rice	1002	methyl-3-hydroxy-2,5-dihydrofuran-2-one

Table- A3. List of flavour compound of fermented fish

#ID	Ingredient	Compound ID	Compound name
1584	fermented_fish	18	(+/?)-1-phenylethylmercaptan
1584	fermented_fish	19	3,5-diethyl-2-methylpyrazine
1584	fermented_fish	22	methylsulfinylmethane
1584	fermented_fish	52	3-ethylpyridine
1584	fermented_fish	63	3-penten-2-one
1584	fermented_fish	69	hydroxynonanoic_acid,_d-lactone
1584	fermented_fish	71	methyl_thiobutyrate
1584	fermented_fish	84	2,3-dimethylpyrazine
1584	fermented_fish	118	2-nonanone
1584	fermented_fish	136	isoamyl_alcohol
1584	fermented_fish	161	p-dimethoxybenzene
1584	fermented_fish	183	4-methyl-3-penten-2-one
1584	fermented_fish	184	5-ethyl-2-methylpyridine
1584	fermented_fish	189	2-ethyl-3,5(6)-dimethylpyrazine
1584	fermented_fish	198	valeric_acid
1584	fermented_fish	203	1-octen-3-ol
1584	fermented_fish	211	2-ethyl-5-methylpyrazine
1584	fermented_fish	229	palmitic_acid
1584	fermented_fish	249	pyridine
1584	fermented_fish	270	2-(methylthio)ethanol
1584	fermented_fish	284	3,5-dimethyl-1,2,4-trithiolane
1584	fermented_fish	285	3-(methylthio)_propionaldehyde
1584	fermented_fish	287	5-methyl-2-thiophenecarboxaldehyde
1584	fermented_fish	299	nonanoic_acid
1584	fermented_fish	338	furfuryl_alcohol
1584	fermented_fish	345	g-nonalactone
1584	fermented_fish	408	4,5-dimethyl_thiazole
1584	fermented_fish	424	2-pentylfuran
1584	fermented_fish	427	pyrrole
1584	fermented_fish	435	1-hexadecanol
1584	fermented_fish	465	d-ribose
1584	fermented_fish	490	hydrogen_sulfide
1584	fermented_fish	524	octanoic_acid
1584	fermented_fish	533	4-methylthiazole
1584	fermented_fish	549	isovaleric_acid
1584	fermented_fish	550	2-ethylpyrazine
1584	fermented_fish	554	n-nonanal
1584	fermented_fish	560	dimethyl_trisulfide
1584	fermented_fish	595	2-octanone
1584	fermented_fish	599	methyl_sulfide
1584	fermented_fish	656	3-heptanone
1584	fermented_fish	657	n-octanal
1584	fermented_fish	667	2-ethyl-3-methylpyrazine
1584	fermented_fish	686	trimethylamine

1584	fermented_fish	689	2,4,5-trimethyl_thiazole
1584	fermented_fish	693	3-ethyl-2,6-dimethylpyrazine
1584	fermented_fish	724	heptanoic_acid
1584	fermented_fish	728	3-(methylthio)propanol
1584	fermented_fish	742	methyl_mercaptan
1584	fermented_fish	753	2,3,5,6-tetramethylpyrazine
1584	fermented_fish	766	methyl_myristate
1584	fermented_fish	779	2-trans,_6-trans-nonadienal
1584	fermented_fish	786	1-penten-3-ol
1584	fermented_fish	806	isobutyl_alcohol
1584	fermented_fish	811	myristic_acid
1584	fermented_fish	827	2-methyl-3-butenal
1584	fermented_fish	850	pyrazine
1584	fermented_fish	890	2,3,5-trimethylpyrazine
1584	fermented_fish	893	2,3-pentanedione
1584	fermented_fish	896	2,6,6-trimethylcyclohex-2-ene-1,4-dione
1584	fermented_fish	909	2-heptanone
1584	fermented_fish	912	indole
1584	fermented_fish	918	2-pentanone
1584	fermented_fish	941	3-decanone
1584	fermented_fish	943	(e,e)-3,5-octadien-2-one
1584	fermented_fish	980	2-pentanol
1584	fermented_fish	984	methyl_disulfide
1584	fermented_fish	990	5-methylfurfural
1584	fermented_fish	1013	n-valeraldehyde
1584	fermented_fish	1028	taurine
1584	fermented_fish	1040	phenethyl_alcohol
1584	fermented_fish	1064	phenol

Table- A4. List of flavour compound of fermented soybean

#ID	Ingredient	Compound ID	Compound name
1583	fermented_soybean	40	2-methylpyrazine
1583	fermented_soybean	165	eugenol
1583	fermented_soybean	203	1-octen-3-ol
1583	fermented_soybean	249	pyridine
1583	fermented_soybean	374	coumarin
1583	fermented_soybean	424	2-pentyl furan
1583	fermented_soybean	448	ethyl3-phenylpropionate
1583	fermented_soybean	586	linalool
1583	fermented_soybean	671	acetic_acid
1583	fermented_soybean	744	ethylheptanoate
1583	fermented_soybean	750	ethylhexanoate
1583	fermented_soybean	788	diethyl_succinate
1583	fermented_soybean	858	5-methyl-2-phenyl-2-hexenal
1583	fermented_soybean	879	ethylpalmitate
1583	fermented_soybean	902	2-heptanone
1583	fermented_soybean	922	2-ethyl-1-hexanol
1583	fermented_soybean	990	5-methylfurfural
1583	fermented_soybean	1022	cinnamaldehyde
1583	fermented_soybean	1029	ethylcinnamate
1583	fermented_soybean	1060	ethylmyristate
1583	fermented_soybean	1064	phenol
1583	fermented_soybean	1465	1-(2-furanyl)ethanone
1583	fermented_soybean	1466	1-butanol
1583	fermented_soybean	1467	1H-pyrrole-2-carboxaldehyde
1583	fermented_soybean	1468	1-pentanol
1583	fermented_soybean	1469	1-penten-3-ol
1583	fermented_soybean	1470	1-propanol
1583	fermented_soybean	1471	2,3-butanedione
1583	fermented_soybean	1472	2,3-pentanedione
1583	fermented_soybean	1473	2,4,6-trimethylpyridine(IS)
1583	fermented_soybean	1474	2-butoxyethanol
1583	fermented_soybean	1475	2-furancarboxaldehyde
1583	fermented_soybean	1476	2-heptanol
1583	fermented_soybean	1477	2-methoxy-4-vinylphenol
1583	fermented_soybean	1478	2-methoxyphenol
1583	fermented_soybean	1479	2-methyl-1-propanol
1583	fermented_soybean	1480	2-nonanone
1583	fermented_soybean	1481	2-pentanol
1583	fermented_soybean	1482	3-(methylthio)propanal
1583	fermented_soybean	1483	3-(methylthio)propanol
1583	fermented_soybean	1484	3-ethoxy-1-propanol
1583	fermented_soybean	1485	3-hydroxy-2-methyl-4-pyrone
1583	fermented_soybean	1486	3-methyl-1-butanol
1583	fermented_soybean	1487	3-octanone

1583	fermented_soybean	1488	3-penten-2-one
1583	fermented_soybean	1489	4-ethyl-2-methoxyphenol
1583	fermented_soybean	1490	4-ethylphenol
1583	fermented_soybean	1491	4-methoxybenzaldehyde
1583	fermented_soybean	1492	4-methylphenol
1583	fermented_soybean	1493	benaldehyde
1583	fermented_soybean	1494	benzeneethanol
1583	fermented_soybean	1495	dihydro-2(3H)-furanone
1583	fermented_soybean	1496	dihydro-5-methyl-2(3H)-furanone
1583	fermented_soybean	1497	ethyl2-methylbutanoate
1583	fermented_soybean	1498	ethyl3-(methylthio)propanoate
1583	fermented_soybean	1499	ethyl3-methylbutanoate
1583	fermented_soybean	1500	ethylbenzoate
1583	fermented_soybean	1501	ethylbutanoate
1583	fermented_soybean	1502	ethyllactate
1583	fermented_soybean	1503	ethyloctanoate
1583	fermented_soybean	1504	ethyloleate
1583	fermented_soybean	1505	ethylphenylacetate
1583	fermented_soybean	1506	isoamylacetate
1583	fermented_soybean	1507	naphthalene
1583	fermented_soybean	1508	n-hexanal
1583	fermented_soybean	1509	tetramethylpyrazine
1583	fermented_soybean	1510	(E)-and(Z)-2-phenyl-2-butenal
1583	fermented_soybean	1511	(E)-anethole
1583	fermented_soybean	1512	1H-indole
1583	fermented_soybean	1513	1H-pyrrole
1583	fermented_soybean	1514	1-hydroxy-2-propanone
1583	fermented_soybean	1515	2,3-butanediol
1583	fermented_soybean	1516	2,5-dimethypyrazine
1583	fermented_soybean	1517	2,6-dimethypyrazine
1583	fermented_soybean	1518	2-acetylpyrrole
1583	fermented_soybean	1519	2-butanol
1583	fermented_soybean	1520	2-furanmethanol
1583	fermented_soybean	1521	2-methyl-1H-pyrrole
1583	fermented_soybean	1522	3-hydroxy-2-butanone
1583	fermented_soybean	1523	3-phenyl-2-propenol
1583	fermented_soybean	1524	benzeneacetaldehyde
1583	fermented_soybean	1525	benzenemethanol
1583	fermented_soybean	1526	dihydro-5-pentyl-2(3H)-furanone
1583	fermented_soybean	1527	ethanol
1583	fermented_soybean	1528	ethy 2-butenoate
1583	fermented_soybean	1529	ethyl 2-methylpropanoate
1583	fermented_soybean	1530	ethyl3-hydroxybutanoate
1583	fermented_soybean	1531	ethyllinoleate
1583	fermented_soybean	1532	ethyllinolenate
1583	fermented_soybean	1533	ethylpentanoate

Table- A5. List of flavour compound of fermented bamboo shoot

#ID	Ingredient	Compound ID	Compound name
1586	fermented_bamboo_shoot	203	1-octen-3-ol
1586	fermented_bamboo_shoot	204	p-cresol
1586	fermented_bamboo_shoot	215	benzoic acid, 2-hydroxy-, methyl ester
1586	fermented_bamboo_shoot	235	hexanal
1586	fermented_bamboo_shoot	243	hexanoic acid
1586	fermented_bamboo_shoot	292	1-octanol
1586	fermented_bamboo_shoot	311	2-octanol
1586	fermented_bamboo_shoot	397	6-methyl-5-hepten-2-one
1586	fermented_bamboo_shoot	424	2-pentylfuran
1586	fermented_bamboo_shoot	517	4-ethylbenzaldehyde
1586	fermented_bamboo_shoot	554	nonanal
1586	fermented_bamboo_shoot	586	linalool
1586	fermented_bamboo_shoot	649	4-ethylguaiacol
1586	fermented_bamboo_shoot	657	octanal
1586	fermented_bamboo_shoot	671	acetic acid
1586	fermented_bamboo_shoot	756	3-octanol
1586	fermented_bamboo_shoot	922	2-ethyl-1-hexanol
1586	fermented_bamboo_shoot	974	acetaldehyde
1586	fermented_bamboo_shoot	976	allyl disulfide
1586	fermented_bamboo_shoot	1027	cyclopentanone
1586	fermented_bamboo_shoot	1045	heptanal
1586	fermented_bamboo_shoot	1064	phenol
1586	fermented_bamboo_shoot	1070	benzaldehyde
1586	fermented_bamboo_shoot	1476	2-heptanol
1586	fermented_bamboo_shoot	1494	benzeneethanol
1586	fermented_bamboo_shoot	1507	naphthalene
1586	fermented_bamboo_shoot	1519	2-butanol
1586	fermented_bamboo_shoot	1527	ethanol
1586	fermented_bamboo_shoot	1534	dimethyl sulfide
1586	fermented_bamboo_shoot	1535	acetic acid, methyl ester
1586	fermented_bamboo_shoot	1536	acetic acid, ethyl ester
1586	fermented_bamboo_shoot	1537	dichloromethane
1586	fermented_bamboo_shoot	1538	pentanal
1586	fermented_bamboo_shoot	1539	ethyl 2-methylbutanoate
1586	fermented_bamboo_shoot	1540	d,l-limonene
1586	fermented_bamboo_shoot	1541	cyclopentanol
1586	fermented_bamboo_shoot	1542	(Z)-2-heptenal
1586	fermented_bamboo_shoot	1543	1-hexanol
1586	fermented_bamboo_shoot	1544	cyclopentanol
1586	fermented_bamboo_shoot	1545	(Z)-2-heptenal
1586	fermented_bamboo_shoot	1546	cyclohexanol
1586	fermented_bamboo_shoot	1547	heptanol
1586	fermented_bamboo_shoot	1548	methional
1586	fermented_bamboo_shoot	1549	propanoic acid
1586	fermented_bamboo_shoot	1550	(Z)-2-nonenal
1586	fermented_bamboo_shoot	1551	2(3H)-furanone, dihydro
1586	fermented_bamboo_shoot	1552	(E,Z)-2,6-nonadienal
1586	fermented_bamboo_shoot	1553	1-phenyl ethanol

1586	fermented_bamboo_shoot	1554	2-furan methanol
1586	fermented_bamboo_shoot	1555	benzene, 1-methoxy-4(2-propenyl)
1586	fermented_bamboo_shoot	1556	pentanoic acid
1586	fermented_bamboo_shoot	1557	benzene methanol
1586	fermented_bamboo_shoot	1558	3-methoxy-2-butanol
1586	fermented_bamboo_shoot	1559	2-methoxy-4-cresol
1586	fermented_bamboo_shoot	1560	phenyl acetaldehyde
1586	fermented_bamboo_shoot	1561	3-ethylphenol

Table-A6. Sensory analysis comparison between Recipe A and Recipe B

Hedonic rating test

Name:

Date

Recipe:

Taste the sample and check how much you like or dislike each one. Use the appropriate scale to show your attitude by checking at the point that best describe your feeling about the sample. Please give a reason for this attitude. Remember, you are the only one who can tell what you like. An honest expression of your personal feeling will help us.

	code	code
9. like extremely		
8. like very much		
7. like moderately		
6. like slightly		
5. neither like nor dislike		
4. dislike slightly		
3. dislike moderately		
2. dislike very much		
1. dislike extremely		

Reason:

Signature

Table A7 (a) Top five prevalent ingredients of regional cuisines. (This Table also defines the abbreviated forms of prevalent ingredients to be used in later representations as well)

Cuisine name	Ingredients	Prevalence	No of flavour compounds
Assam	black mustard seed oil (MOIL)	0.920	1
	onion (ONIN)	0.493	58
	turmeric (TRMC)	0.488	10
	green bell pepper (PEPP)	0.478	37
	cayenne (CAYN)	0.319	39
Arunachal	cayenne (CAYN)	0.333	39
	green bell pepper (PEPP)	0.333	37
	ginger (GNGR)	0.309	86
	black mustard seed oil (MOIL)	0.261	1
	onion (ONIN)	0.238	58
Manipur	onion (ONIN)	0.605	58
	black mustard seed oil (MOIL)	0.578	1
	cayenne (CAYN)	0.447	39
	ginger (GNGR)	0.421	86
	bay laurel (BAYL)	0.368	4
Meghalaya	onion (ONIN)	0.617	58
	green bell pepper (PEPP)	0.470	37
	black mustard seed oil (MOIL)	0.441	1
	ginger (GNGR)	0.441	86
	pork (PORK)	0.382	115
Mizoram	black mustard seed oil (MOIL)	0.342	1
	rice (RICE)	0.285	74
	onion (ONIN)	0.257	58
	cayenne (CAYN)	0.228	39
	ginger (GNGR)	0.228	86
Nagaland	cayenne (CAYN)	0.581	39
	garlic (GRLC)	0.488	21
	ginger (GNGR)	0.441	86
	green bell pepper (PEPP)	0.418	37
	tomato (TMTO)	0.302	150
Sikkim	black mustard seed oil (MOIL)	0.557	1
	onion (ONIN)	0.480	58
	cayenne (CAYN)	0.326	39
	green bell pepper (PEPP)	0.326	37
	turmeric (TRMC)	0.307	10
Tripura	green bell pepper (PEPP)	0.642	37
	onion (ONIN)	0.571	58
	garlic (GRLC)	0.392	21
	ginger (GNGR)	0.392	86
	black mustard seed oil (MOIL)	0.25	1

Table A7 (b) Top 10 prevalent ingredients of Northeast cuisines (NE) combined. Their prevalence values (within top 05) from Table 4.5 (a) also included for a comparison. Ingredient names as defined in table 4.5 (a) are used

Ingredient	NE	Prevalence value within the regional cuisines							
		Assam	Arunachal	Manipur	Meghalaya	Mizoram	Nagaland	Sikkim	Tripura
MOIL	0.69	0.92	0.26	0.58	0.44	0.34	0.09	0.56	0.25
ONIN	0.46	0.49	0.24	0.61	0.62	0.26	0.23	0.48	0.57
PEPP	0.43	0.48	0.33	0.21	0.47	0.2	0.42	0.33	0.64
TRMC	0.35	0.49	0.04	0.28	0.28	0.08	0.02	0.31	0.21
CAYN	0.32	0.32	0.33	0.45	0.44	0.23	0.58	0.33	0.14
GNGR	0.27	0.23	0.31	0.42	0.44	0.23	0.44	0.21	0.39
RICE	0.21	0.23	0.11	0.26	0.26	0.29	0.09	0.15	0.10
BAYL	0.19	0.26	-	0.37	0.36	0.02	0.02	0.01	0.03
PORK	0.12	0.07	0.23	0.02	0.38	0.14	0.23	0.17	0.25
GRLC	0.07	0.29	0.19	0.28	0.28	0.14	0.49	0.13	0.39

Table-A8 List of top five authentic ingredient, ingredient pair, and triplet.

Ingredient names as defined in table 4.4 (a) are used

Cuisine name	Col-1 Ingredient	Col-2 Ingredient Pair	Col-3 Ingredient Triplet
Assam	MOIL	MOIL, ONIN	MOIL, ONIN, TRMC
	ONIN	MOIL, TRMC	MOIL, ONIN, PEPP
	PEPP	MOIL, PEPP	MOIL, TRMC, PEPP
	TRMC	ONIN, PEPP	MOIL, TRMC, BAYL
	GRLC	ONIN, TRMC	ONIN, TRMC, PEPP
Arunachal	PEPP	PEPP, GNGR	MOIL, ONIN, tomato
	GNGR	MOIL, ONIN,	PEPP, GNGR, GRLC
	CAYN	MOIL, tomato	cabbage, bean, carrot
	MOIL	ONIN, tomato	bean, coriander, carrot
	PORK	PORK, bamboo shoot	cabbage, coriander, carrot
Manipur	ONIN	ONIN, MOIL	ONIN, GNGR, GRLC
	MOIL	MOIL, BAYL	ONIN, MOIL, cumin
	CAYN	MOIL, TRMC	ONIN, MOIL, GRLC
	GNGR	ONIN, CAYN	ONIN, MOIL, TRMC
	BAYL	MOIL, GRLC	ONIN, MOIL, GNGR
Meghalaya	ONIN	ONIN, GNGR	ONIN, MOIL, GRLC
	PEPP	ONIN, MOIL	ONIN, GRLC, sesame seed
	GNGR	ONIN, PEPP	ONIN, PORK, GRLC
	MOIL	ONIN, GRLC	ONIN, GNGR, PORK
	PORK	PEPP, GNGR	ONIN, GNGR, MOIL
Mizoram	MOIL	MOIL, ONIN	MOIL, GNGR, GRLC
	RICE	GNGR, GRLC	MOIL, ONIN, GNGR
	ONIN	ONIN, GNGR	ONIN, GNGR, GRLC
	GNGR	MOIL, GNGR	MOIL, ONIN, TRMC
	CAYN	MOIL, GRLC	GNGR, CAYN, GRLC
Nagaland	CAYN	CAYN, GRLC	CAYN, GRLC, GNGR
	GRLC	GRLC, GNGR	GRLC, GNGR, PEPP
	GNGR	GNGR, PEPP	GRLC, GNGR, bamboo shoot
	PEPP	CAYN, GNGR	CAYN, GNGR, PORK
	tomato	GRLC, PEPP	GRLC, GNGR, tomato
Sikkim	ONIN	ONIN, MOIL	ONIN, MOIL, PEPP
	MOIL	ONIN, PEPP	ONIN, TRMC, tomato
	PEPP	ONIN, tomato	ONIN, PEPP, GNGR
	CAYN	MOIL, CAYN	ONIN, MOIL, GNGR
	TRMC	ONIN, TRMC	ONIN, MOIL, TRMC
Tripura	PEPP	PEPP, ONIN	PEPP, ONIN, GRLC
	ONIN	PEPP, GRLC	PEPP, ONIN, GNGR
	GNGR	ONIN, GRLC	PEPP, ONIN, fermented fish
	GRLC	PEPP, GNGR	ONIN, GNGR, PORK
	PORK	ONIN, GNGR	PEPP, GRLC, fish

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Table-A9 Shared flavour compounds between the authentic ingredient pair and triplets of Northeast cuisine Ingredient names as defined in table 4.4(a) are used

Regional cuisine	Authentic ingredient pair	Number of shared flavour compounds	Authentic ingredient triplet	Number of shared flavour compounds
Assam	MOIL+ ONIN	1	MOIL+ ONIN+ TRMC	1
	MOIL+ TRMC	0	MOIL+ ONIN+ PEPP	1
	MOIL+ PEPP	0	MOIL+ TRMC+ PEPP	0
	ONIN+ PEPP	0	MOIL+ TRMC+ BAYL	0
	ONIN, TRMC	0	ONIN+ TRMC+ PEPP	0
Arunachal	PEPP+ GNGR	16	MOIL+ ONIN+ tomato	1
	MOIL+ ONIN,	1	PEPP+ GNGR+ GRLC	16, 1
	MOIL+ tomato	0	cabbage+ bean+ carrot	10, 17
	ONIN+ tomato	20	bean+ coriander+ carrot	17
	PORK+ bamboo shoot	10	cabbage, coriander, carrot	14
Manipur	ONIN+ MOIL	1	ONIN+ GNGR+ GRLC	8, 16, 2
	MOIL+ BAYL	0	ONIN+ MOIL+ cumin	1
	MOIL+ TRMC	0	ONIN+ MOIL+ GRLC	1
	ONIN+ CAYN	0	ONIN+ MOIL+ TRMC	1
	MOIL+ GRLC	0	ONIN+ MOIL+ GNGR	1
Meghalaya	ONIN+ GNGR	8	ONIN+ MOIL+ GRLC	1
	ONIN+ MOIL	1	ONIN+ GRLC+ sesame seed	16, 4
	ONIN+ PEPP	0	ONIN+ PORK+ GRLC	16, 5
	ONIN+ GRLC	16	ONIN+ GNGR+ PORK	8
	PEPP+ GNGR	16	ONIN+ GNGR+ MOIL	8, 1
Mizoram	MOIL+ ONIN	1	MOIL+ GNGR+ GRLC	0
	GNGR+ GRLC	2	MOIL+ ONIN+ GNGR	1
	ONIN+ GNGR	8	ONIN+ GNGR+ GRLC	8, 16, 2
	MOIL+ GNGR	0	MOIL+ ONIN+ TRMC	1
	MOIL+ GRLC	0	GNGR+ CAYN+ GRLC	16, 2
Nagaland	CAYN+ GRLC	0	CAYN+ GRLC+ GNGR	16, 2
	GRLC+ GNGR	2	GRLC+ GNGR+ PEPP	2, 1, 16
	GNGR+ PEPP	16	GRLC+ GNGR+ bamboo shoot	2, 1, 8
	CAYN+ GNGR	16	CAYN+ GNGR+ PORK	16, 22
	GRLC+ PEPP	1	GRLC+ GNGR+ tomato	2
Sikkim	ONIN+ MOIL	1	ONIN+ MOIL+ PEPP	1
	ONIN+ PEPP	0	ONIN+ TRMC+ tomato	20
	ONIN+ tomato	20	ONIN+ PEPP+ GNGR	16
	MOIL+ CAYN	0	ONIN+ MOIL+ GNGR	1
	ONIN+ TRMC	0	ONIN+ MOIL+ TRMC	1
Tripura	PEPP+ ONIN	0	PEPP+ ONIN+ GRLC	16
	PEPP+ GRLC	1	PEPP+ ONIN+ GNGR	16, 8
	ONIN+ GRLC	16	PEPP+ ONIN+ fermented fish	12
	PEPP+ GNGR	16	ONIN+ GNGR+ PORK	8, 22
	ONIN+ GNGR	8	PEPP+ GRLC+ fish	1, 1

Table-A10 List of top 5 ingredients contributing to positive and negative food pairing

Region	Contribution (χ_i)					
	Positive	χ_i value	Prevalence	Negative	χ_i value	Prevalence
Assam	rice	0.776	0.234	black mustard seed oil	-1.397	0.920
	milk	0.510	0.094	garlic	-0.441	0.291
	ginger	0.351	0.236	bay laurel	-0.372	0.269327
	tomato	0.347	0.109	turmeric	-0.258	0.488
	coriander	0.235	0.219	onion	-0.227	0.493
Arunachal	milk	1.601	0.047	black mustard seed oil	-1.123	0.261
	tea	1.555	0.023	corn grit	-1.119	0.071
	rice	0.990	0.119	green bell pepper	-0.844	0.333
	pork	0.960	0.238	cayenne	-0.602	0.333
	chicken	0.835	0.214	garlic	-0.474	0.190
Manipur	rice	0.756	0.263	black mustard seed oil	-0.778	0.578
	milk	0.586	0.157	bay laurel	-0.564	0.368
	tomato	0.425	0.210	ghee	-0.551	0.131
	potato	0.416	0.210	chickpea	-0.413	0.131
	mushroom	0.311	0.105	cabbage	-0.369	0.078
Meghalaya	rice	1.994	0.264	black mustard seed oil	-1.389	0.441
	pork	1.576	0.382	cayenne	-0.764	0.176
	ginger	1.031	0.441	garlic	-0.535	0.323
	coconut	0.626	0.029	green bell pepper	-0.529	0.470
	beef	0.338	0.029	fish	-0.421	0.235
Mizoram	rice	1.151	0.285	black mustard seed oil	-0.993	0.342
	ginger	0.597	0.228	onion	-0.500	0.257
	chicken	0.562	0.171	garlic	-0.423	0.142
	cauliflower	0.367	0.057	green bell pepper	-0.395	0.2
Nagaland	pork	0.285	0.142	corn grit	-0.276	0.085
	tomato	1.282	0.302	garlic	-1.322	0.488
	ginger	1.051	0.441	cayenne	-1.173	0.581
	potato	0.495	0.093	green bell pepper	-0.891	0.418
	chicken	0.386	0.139	mustard greens oil	-0.568	0.139
	pork	0.381	0.232	fermented soybean	-0.395	0.13
Sikkim	butter	2.563	0.076	black mustard seed oil	-1.461	0.557
	tomato	1.351	0.269	turmeric	-0.592	0.307
	rice	1.272	0.153	onion	-0.448	0.480
	mushroom	0.990	0.019	corn grit	-0.234	0.019
	beef	0.644	0.076	clove	-0.183	0.057
Tripura	pork	1.221	0.25	green bell pepper	-1.506	0.642
	fermented fish	0.940	0.25	garlic	-0.866	0.392
	ginger	0.910	0.392	black mustard seed oil	-0.677	0.25
	french bean	0.512	0.142	turmeric	-0.507	0.214
	tomato	0.399	0.107	ghee	-0.187	0.0357

Table-A11 Similar recipes with cosine similarity value 1 of Northeast regional cuisine

Recipe name/ID	Names of ingredients	Similar recipe name	Names of ingredients	No of common ingredients	Names of common ingredients	No of unique ingredients	Names of unique ingredients
ari fish fry	ari fish, black mustard seed oil, turmeric, bay laurel	chital fish fry	chital fish, black mustard seed oil, turmeric, bay laurel	3	black mustard seed oil, turmeric, bay laurel	1	chital fish
ari fish with mustard seed	ari fish, black mustard seed oil, turmeric, onion, ginger garlic paste, cayenne, green bell pepper, bay laurel, cumin, black pepper	pabha fish with mustard seed	pabha fish, black mustard seed oil, turmeric, onion, ginger garlic paste, cayenne, green bell pepper, bay laurel, cumin, black pepper	9	turmeric, onion, ginger garlic paste, cayenne, green bell pepper, black mustard seed oil, bay laurel, cumin, black pepper	1	pabha fish
ari fish with ou tenga	ari fish, ou tenga, garcinia indica, bamboo shoot, potato, turmeric, black mustard seed oil, coriander	chital fish with ou tenga	chital fish, ou tenga, garcinia indica, bamboo shoot, potato, turmeric, black mustard seed oil, coriander	7	ou tenga, garcinia indica, bamboo shoot, potato, turmeric, black mustard seed oil, coriander	1	chital fish
ari fish wrapped in banana leaves	ari fish, banana, black mustard seed oil, green bell pepper, turmeric	borali fish wrapped in banana leaves	borali fish, banana, black mustard seed oil, green bell pepper, turmeric	4	banana, black mustard seed oil, green bell pepper, turmeric	1	borali fish
bhokuwa fish	bhoku wa fish, black mustard seed oil, turmeric, onion, ginger garlic paste, cayenne, green bell	hilsa fish	hilsa fish, black mustard seed oil, turmeric, onion, ginger garlic paste, cayenne, green bell	9	black mustard seed oil, turmeric, onion, ginger garlic paste, cayenne, green bell pepper, bay		hilsa fish

	pepper, bay laurel, cumin, black pepper		pepper, bay laurel, cumin, black pepper]		laurel, cumin, black pepper		
black gram	black bean, black mustard seed oil, bay laurel, panch phoron seeds, garlic, onion, green bell pepper, turmeric, cayenne	black gram with ou_tenga	ou tenga, black bean, black mustard seed oil, bay laurel, panch phoron seeds, garlic, onion, green bell pepper, turmeric, cayenne	9	black bean, black mustard seed oil, bay laurel, panch phoron seeds, garlic, onion, green bell pepper, turmeric, cayenne	1	ou tenga (elephant apple)
chicken curry	chicken, black mustard seed oil, ginger garlic paste, turmeric, lemon	chicken khorikaa	chicken, black mustard seed oil, ginger garlic paste, turmeric, lemon	5	chicken, black mustard seed oil, ginger garlic paste, turmeric, lemon	0	-
chicken with herbs	chicken, black mustard seed oil, black pepper, turmeric, potato, green bell pepper, bay laurel, cumin, ginger garlic paste, onion, herbs	chicken with pepper	chicken, black mustard seed oil, black pepper, turmeric, potato, green bell pepper, bay laurel, cumin, ginger garlic paste, onion	10	chicken, black mustard seed oil, black pepper, turmeric, potato, green bell pepper, bay laurel, cumin, ginger garlic paste, onion	1	herbs
duck meat fried	duck, onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, cumin, bay laurel, black pepper	duck with white gourd	duck, onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, cumin, bay laurel, black pepper, white gourd	9	duck, onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, cumin, bay laurel, black pepper	1	white gourd

duck with potato	duck, onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, cumin, bay laurel, black pepper, potato	pigeon with potato	pigeon meat, onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, black pepper, cumin, bay laurel, potato	9	onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, cumin, bay laurel, black pepper, potato	1	pigeon meat
ghila pitha (fried pancake)	rice, jaggery, black mustard seed oil	phula pitha (puffed pitha)	rice, jaggery, orange, black mustard seed oil	3	rice, jaggery, black mustard seed oil	1	orange
kharoli (mustard chutney)	black mustard seed oil, banana	koat pitha (assam)	banana, jaggery, black mustard seed oil	2	black mustard seed oil, banana	1	jaggery
pork meat fried	pork, onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, black pepper, cumin, bay laurel	pork with lai xaak	pork, onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, black pepper, cumin, bay laurel, lai xaak	9	pork, onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, black pepper, cumin, bay laurel	1	lai xaak
pork with ou tenga	pork, onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, black pepper, cumin, bay laurel, ou tenga	pork with lai xaak	pork, onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, black pepper, cumin, bay laurel, lai xaak	9	pork, onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, black pepper, cumin, bay laurel,	1	lai xaak
dohkhlieh	pork, onion, ginger, green bell pepper	wookhan (pork stew)	pork, green bell pepper, onion, ginger	4	pork, onion, ginger, green bell pepper	0	

Table-A12 Similar recipes with cosine similarity value ranging from 0.9 to 0.8 of Northeast regional cuisine

Recipe name/ID	Names of ingredients	Similar recipe name	Names of ingredients	No of common ingredients	Names of common ingredients	No of unique ingredients	Names of unique ingredients
pork and fermented bamboo	pork, black mustard seed oil, green bell pepper, onion, ginger, garlic, turmeric, fermented bamboo shoot	chikhvi	fermented bamboo shoot, pork	2	fermented bamboo shoot, pork	5	black mustard seed oil, green bell pepper, onion, ginger, garlic, turmeric
duck meat fried	duck, onion, turmeric, green bell pepper, black mustard seed oil, ginger garlic paste, cumin, bay laurel, black pepper	bhokuwa fish	bhokuwa fish, black mustard seed oil, turmeric, onion, ginger garlic paste, cayenne, green bell pepper, bay laurel, cumin, black pepper	8	black mustard seed oil, turmeric, onion, ginger garlic paste, bay laurel, cumin, black pepper, green bell pepper,	2	bhokuwa fish, cayenne,
assamese chicken fry/kukurar bhaji	chicken, poppyseed, onion, black mustard seed oil, cardamom, turmeric, cayenne, bay laurel, ghee	kukurar bhaji (chicken fry)	chicken, onion, poppyseed, raisin, black mustard seed oil, cardamom, bay laurel, cayenne, turmeric, ghee	8	chicken, onion, poppyseed, black mustard seed oil, cardamom, bay laurel, turmeric, ghee	2	raisin, cayenne
baanhgajor lagot kukura (chicken with bamboo shoot)	chicken, ginger, garlic, turmeric, coriander, cumin, black mustard seed oil, onion, green bell pepper, bamboo shoot	amerso (chicken with bamboo shoot)	chicken, bamboo shoot, rice, green bell pepper, ginger, garlic	5	chicken, bamboo shoot, green bell pepper, ginger, garlic	5	turmeric, coriander, cumin, black mustard seed oil, onion

smoked pork with bamboo shoot	pork, green bell pepper, bamboo shoot	pika pila	bamboo shoot, pork, cayenne	2	pork, bamboo shoot	2	cayenne, green bell pepper
bhator payas (chilled rice pudding)	rice, milk, butter, bay laurel, lemon	patisepta pitha (pancake roll)	wheat, rice, milk, butter, coconut, lemon	4	rice, milk, butter, lemon	3	wheat, coconut
bootor daali	chickpea, lentil, pepper, cumin, onion, turmeric, ginger, garlic, bay laurel, coriander, black mustard seed oil	paro manxor jhul (pigeon curry)	pigeon meat, black mustard seed oil, onion, ginger, garlic, green bell pepper, coriander, cumin, turmeric, pepper	8	black mustard seed oil, onion, ginger, garlic, coriander, cumin, turmeric, pepper	4	chickpea, pigeon meat, lentil, bay laurel
jhalmuri (assam)	rice, green bell pepper, onion, coriander, tomato, black mustard seed oil	masur dailor bor (red, lentil pakoras)	lentil, rice, coriander, onion, tomato, green bell pepper, black mustard seed oil	5	green bell pepper, onion, coriander, tomato, black mustard seed oil	2	rice, lentil
masoor daal chutney	lentil, green bell pepper, onion, black mustard seed oil	tel phuit khar	khar, black mustard seed oil, onion, cayenne	2	black mustard seed oil, onion	2	lentil, green bell pepper, khar
akhuni (fermented soya beans)	mustard greens oil, fermented soybean, green bell pepper, tomato	pehak	fermented soybean, cayenne	1	fermented soybean	4	mustard greens oil, green bell pepper, tomato, cayenne

Table A13. List of top five similar recipes

Northeast recipe with ingredients	Western recipe ID with ingredients	Similar ingredients	Cosine similarity value
Caramel pudding [egg, milk, vanilla oil, black mustard seed oil, butter]	**Western_92** [butter, wheat, rum, yeast, cinnamon, sweet potato, egg, milk, cream]	milk, butter, egg	0.97
cornflour mitha ahar (cornflour pudding) [milk, cocoa, corn grit, vanilla oil, cream, cocoa]	**W012** [butter, cocoa, wheat, raisin, milk]	milk, cocoa	0.96
khoodi (buckwheat roll with spinach and cheese stuffing) [buckwheat, spinach, cottage cheese, onion, tomato, black mustard seed oil, turmeric]	**W063** [tomato, wheat, beef, black pepper, bacon, cumin, lettuce, bell pepper, chicken, bread, egg, cayenne]	tomato	0.84
bhator payas (chilled rice pudding) [rice, milk, butter, bay laurel, lemon]	**W182** [cocoa, butter, wheat, egg]	butter	0.7
alu-koni pitika (mashed egg with potatoes) [egg, potato, cayenne, onion, black mustard seed oil, coriander]	**W035** [ham, onion, black pepper, vegetable oil, cabbage, egg, pea]	onion	0.76
arsa pok (chicken stew) [chicken, rice, ginger, green bell pepper]	**EAR40** [black pepper, ginger, scallion, garlic, chicken, rice]	chicken, rice, ginger	0.97
tukuluk lun (liver chutney) [pork, ginger, cayenne, cayenne]	**EAR17** [pork, wheat, sesame oil, soy sauce, black pepper, ginger, scallion, nira]	pork, ginger	0.96
dawlrep bai [pork, cayenne, garlic, ginger, soybean]	**EAR934** [pork, sesame oil, onion, cayenne, ginger, scallion, bone oil, garlic, soybean]	pork, cayenne, ginger, soybean	0.96
thampa (roasted rice powder) [rice, butter]	**EAR926** [butter, sake, soy sauce, black pepper, rice, octopus]	rice, butter	0.94
etoh (chicken stew with ginger) [chicken, ginger, cayenne]	**EAR56** [soy sauce, [roasted sesame seed, cayenne, soy sauce, black pepper, ginger, scallion, garlic, vegetable, vegetable oil, chicken]	chicken, ginger, cayenne	0.92

Table A14. Cosine similarity table of the recommended recipe set

Region	New Recipe	Recipe name	Flavour cosine similarity
ASSAM	[black mustard seed oil, green bell pepper, cauliflower, fenugreek, garcinia indica, ginger garlic paste]	Goose berry chutney (amlokir chutney)	0.79
		Patot diya illish maach (wrapped illish)	0.73
		Bhoja haanh (duck fry)	0.71
		Tiyahor khar (cucumber khar)	0.71
		Mati dailor khar (black gram khar)	0.70
Arunachal	[green bell pepper, ginger, garlic, coriander oil]	Paa chauu (boiled fish	0.80
		Karela chutney (bitter gourd chutney)	0.79
		Aso adin (mutton stew with ginger)	0.74
		Fish stew	0.69
		Etoh (chicken stew with ginger)	0.69
Manipur	[onion, ginger, garlic, black bean, garcinia indica, ghee, ginger garlic paste]	Ja dai	0.78
		Chamthong	0.72
		Ooti (dried green pea curry)	0.70
		Manipuri khichdi	0.68
		Kelichana angouba	0.68
Meghalaya	[onion, garlic, sesame seed, basil, black bean, black mustard seed oil, cauliflower]	Dohneiiong (pork with black sesame seeds)	0.85
		Doh sein (pork with black sesame	0.54
		Doh jem (pork with sesame seeds)	0.51
		Wak al galda (pork with sorrel leaves)	0.51
		Mylliem syiar (chicken curry with black sesame)	0.48
Mizoram	[black mustard seed oil, ginger, garlic egg, fish, ginger garlic paste]	Nga kan (deep fried fish)	0.62
		Ar sawhchhiar (chicken congee)	0.61
		Arsa beipenek (spicy chicken stew)	0.60
		Mizoran-sanpiau	0.59
		Hmarcha rawt (chilli chutney)	0.58
Nagaland	[cayenne, garlic, ginger, fermented fish]	Dried fish chutney	0.77
		Dried fish chutney with green chillies	0.73
		Anishi (dried Colocasia leaves with naga hearbs)	0.66
		NArecipe1	0.64
		Tukulul lun (liver chutney)	0.63
Sikkim	[onion, black mustard seed oil, green bell pepper, cauliflower, ghee]	Sidra ko chutney	0.67
		Sidra ko chutney	0.67
		Gundruk ko jhol	0.61
		Til ko alu	0.56
		Til ko alu	0.56
Tripura	[green bell pepper, onion, fermented fish, black bean, garcinia indica, ghee, ginger garlic paste]	Kosoi bwtwi	0.90
		Kosoi bwtwi	0.85
		Guntok (vegetable potage)	0.81
		Berema butui (fermented fish and chilli potage)	0.77
		Chakhui butwi (fermented fish with ginger)	0.76